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UNITED STATES DEPARTMENT OF AGRICULTURE
Agricultural Marketing Service
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QUALITY REQUIREMENTS FOR CHEESE GRADING U. S. FANCY
(GRADE A - 92-94 SCORE)

The cheese shall be of fine, clean, desirable flavor if mild or aged, and clean and desirable in flavor if fresh. The body and texture may be close or medium close; it must have a good firm body if fresh, and be smooth and meaty if aged; it must be practically free from "Swiss holes" and entirely free from "pin holes." The finish and appearance shall be uniform in size and shape, with even, dry, closed surfaces, square edged, well dressed, neat, and clean, free from rind cracks and checks, and fairly free from mold. The color may be uncolored or medium colored, uniform and even, with only very slight defects.

Dairy & Poultry Division
November 1, 1941

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